

DERWENT-ACC- 2003-827945

NO:

DERWENT- 200377

WEEK:

COPYRIGHT 2006 DERWENT INFORMATION LTD

TITLE: Method for exposure of grape or fruit alcohols for strong alcoholic drinks preparing

INVENTOR: BODOREV, M M; DMITRIEVA, A F ; KURAKOVA, O V ; MARGULIS, M A ; OGANESYANTS, L A ; POROLLO, V A ; TELEGIN YU, A ; VASILCHENKO, S V

PATENT- ACOUSTIC INST ANDREEVA N N M[ACOUR] , BREWING  
ASSIGNEE: NONALCOHOL & WINE MAKING INST[BREWR]

PRIORITY-DATA: 2001RU-0104923 (February 23, 2001)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
RU 2213137	C2 September 27, 2003	N/A	000	C12H 001/22

APPLICATION-DATA:

PUB-NO	APPL-DESCRIPTOR	APPL-NO	APPL-DATE
RU 2213137	C2 N/A	2001RU-0104923	February 23, 2001

INT-CL (IPC): C12G003/07, C12H001/22

ABSTRACTED-PUB-NO: RU 2213137C

BASIC-ABSTRACT:

NOVELTY - Oak chips twisted as rolls with diameter 10-20 mm and length 10-20 mm or splinters with particles size 1.0-1.5 cm and thickness 5-6 mm, not above, are added to non-matured grape or fruit alcohol. Maturation is carried out for from 3 days to 3 months. Splinters or chips prepared from petiolate oak wood (Quercus robur) of age 80 years, not less, is used that is taken between stem apex

and 40-50 cm from butt of tree trunk. Method involves effect by acoustic field with oscillation frequency 55-200 kHz and oscillation intensity 2-40 Wt/cm<sup>2</sup> for from 20 s to 10 min with periodicity of effect from 1 to 5 times in the maturation process. Effect by acoustic field is carried out in atmosphere of gaseous mixture containing helium and oxygen and providing oxygen content in alcohol 15 mg/dm<sup>3</sup>, not less. Oak chips or splinters are used in the amount from 10 g to 200 g per 1 dm<sup>3</sup> of alcohol. Method allows to enhance quality of strong drinks conferring mild and full taste, complex tints of prune, roasted nut, caramel, vanilla and almond in taste and aroma. Except for, method provides reduction the formation of harmful nitrogen compounds that attenuate biological activity and food value of ready product.

USE - Wine- -making industry.

·ADVANTAGE - Improved preparing method, enhanced quality and properties of product. 2 ex

CHOSEN- Dwg.0/0  
DRAWING:

TITLE-TERMS: METHOD EXPOSE GRAPE FRUIT STRONG ALCOHOLIC DRINK  
PREPARATION

DERWENT-CLASS: D16

CPI-CODES: D05-E;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C2003-233083